



## FUNCTIONS & EVENTS



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**Melbourne's new school Asian influenced restaurant and bar.**

**A representation of our journeys throughout Hong Kong, Singapore and Malaysia, and our home of Melbourne.**

**Ample space - stylish decor - A great sharing menu and amazing cocktails.**

**Tian38 is the place for your next function. and event.**

**For good times, make it a Tian38 time!**

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**Ideally located at 350 Flinders Lane, Tian38 offers three unique spaces ;**

**The Main Dining Hall** where all the action is

**Our Private Dining Room** a secluded and intimate setting for your closest friends and family and;

**Our Gallery Room** a semi private area adorned with elegant murals of days gone by

**Celebrating Australia's finest produce, our cocktails, wines, and curated banquet menus are inspired by our travels through Hong Kong, Singapore and Malaysia.**

**We aim to please with our curated dining options to create an experience which is uniquely Tian38**

**Should you have any dietary requirements, we're more than happy to create bespoke offerings to accommodate your requirements.**

**Enjoy a contemporary Singaporean dining experience in the heart of Melbourne's CBD**





## Canapés

SAMPLE MENU

\$79 PP

### **Vegetarian Spring Rolls**

*taro, mung bean, yam bean, carrot, mushroom, sweet chilli sauce*

### **Salt & Pepper Squid**

*local squid, chilli, sea salt, white pepper, sriracha mayo*

### **Free Range Chicken Satay**

*free range chicken thigh marinated with turmeric, lemongrass, coriander and chilli served with peanut sauce*

### **Wagyu Beef Satay**

*Wagyu beef marinated with turmeric, lemongrass, coriander and chilli served with peanut sauce*

### **Salted Egg Prawn Poppers**

*crispy prawn poppers wok tossed in a savoury curry leaf, salted egg sauce*

### **Peking Duck Wraps**

*roasted Cantonese style duck with cucumber, leeks, hoisin sauce and Peking crepe pastry*

### **Vegetarian Noodle Boxes**

*mixed seasonal Asian vegetables, shiitake mushroom, wok tossed with egg noodles*

*Dietary requirements are happily catered for.  
48 hour advance notice required*

*The greatest care is taken to sourcing and preparing food catered to allergies and tolerance requests however please be aware traces of allergens may be present due to reasons beyond our control.*



## The Merlion

A menu designed to sample some of  
Tian38's most renowned Singaporean inspired dishes

\$98 PP

### Vegetarian Spring Rolls (vg)

*Taro, mung bean, yam bean, carrot, mushroom served with sweet chilli*

### Sambal Tuna Tartare with Wonton Crisps

*Finely diced bluefin tuna marinated with our house made sambal sauce with chives served with wonton crisps*

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### Ginger and Soy Barramundi (gf)

*Sustainably caught Barramundi, filleted and steamed with superior soy, ginger garlic and spring onions*

### Signature Roast Platter

*Choice cuts of our Cantonese style roast duck, crispy skin pork, honey glazed char siu pork*

### Hazeldene Free Range Hainan Chicken (gfo)

*Slow poached Hazeldene free range chicken served with seasoned soy, garlic lime chilli and ginger shallot sauce*

### Mushroom Truffle Fried Rice (v) (vgo) (gf)

*Assorted Asian mushroom, wok tossed with jasmine rice, egg and Italian black truffle oil*

### Kung Pow Cauliflower (vg)

*Lightly battered cauliflower, wok tossed with aged black rice vinegar, dried chilli, onion and capsicum*

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*Your choice of dessert*

Taro Cheesecake, Mango Pudding or Pandan Gelato

## The Marina

Our premium menu selection designed to truly impress your guests  
with Tian38's Singaporean inspired dishes

\$180 PP

### Peking Duck (gfo)

*Thinly sliced Peking duck served with steamed crepes, leeks, cucumber and hoisin sauce*

### Sambal Tuna Tartare with Wonton Crisps

*Finely diced bluefin tuna marinated with our house made sambal sauce with chives served with wonton crisps*

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### Butter Grain Lobster Tails

*Savoury with a hint of sweetness, lobster tails wok tossed with butter, curry leaf and chilli infused grains*

### Hazeldene Free Range Hainan Chicken (gfo)

*Slow poached Hazeldene free range chicken served with seasoned soy, garlic lime chilli and ginger shallot sauce*

### Singapore Chilli Alaskan King Crab

*Alaskan king crab claw cooked with our signature Singaporean chilli sauce served with mantau bread*

### Garlic and Chicken Stock Rice (gf)

*Jasmine rice infused with chicken stock, garlic, ginger, lemongrass and pandan leaf*

### Asparagus Tian38 Style

*Wok tossed asparagus, shimeji mushroom, lap cheong sausage, aged shoaxing wine*

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*Your choice of dessert*

Taro Cheesecake, Mango Pudding or Pandan Gelato



## DINING SPACES

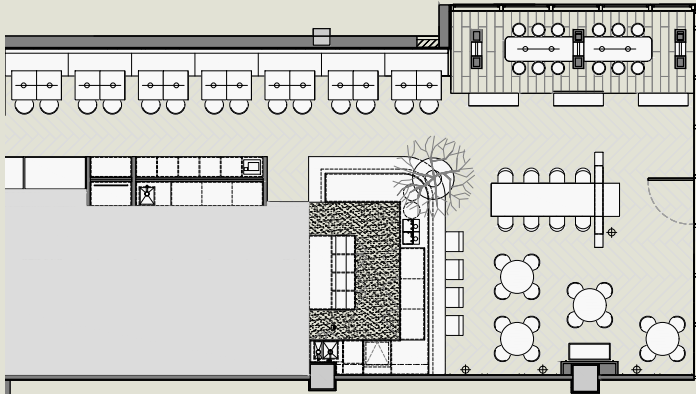




**At Tian38, our exquisitely designed interior offers the flexibility of multiple layouts to suit your function. The option to exclusively hire the entire venue is also available.**

# Main Dining Hall

50 - 70



Welcome your guests in our exquisitely designed main dining hall.

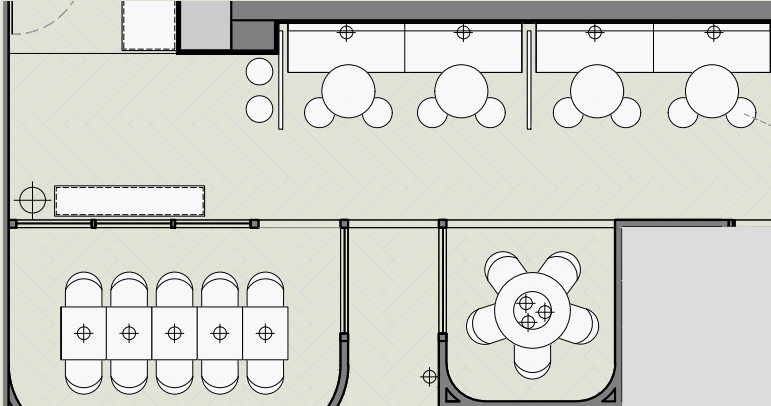
Comfortably seating 50-70 diners, you'll greet your guests with our magnificent moon gate entrance with prime view of our cocktail bar and open kitchen.

Make your next event truly memorable at Tian38.



# Gallery Room and Private Dining Room

HTX 10 - 30



For something a bit more intimate our private dining suites are ideal for your next function. The area is accented with hand painted murals depicting scenes from a bygone era.

Our gallery dining suites offer something truly unique with its dining ambiance. Suitable for 10 - 12 of your closest friends and family.





## WINE & BEVERAGES

# CHEERS to a GREAT TIME at Tian38!

## STANDARD PACKAGE

2hrs \$50 per person  
\$15 per additional hour per person

### Beers

Tiger, Singha, Sapporo Draft

### House Spirits and Mixers

#### **Red Wine**

*2019 Louis Max Cotes du Rhone Syrah Grenache - France*

#### **White Wine**

*2021 Flametree Chardonnay Margaret River - Western Australia*

#### **Sparkling Wine**

*Prosecco Veneto - Italy*

### Cocktails (2 choices)

#### **Classic Cocktails**

Espresso Martini  
Cosmopolitan  
Margarita

### **Tian38 Signature Cocktails**

Mui Mui

*Blanco Tequila, Elderflower Liqueur, Lychee, Lime, Soda*

Butterfly Effect

*Gin, Creme de Violette, Butterfly Pea Tea, Maraschino, Lemon Juice*

Tian Sling

*Chilli and Shiitake Infused Vodka, Pineapple Juice, Tiki Bitters, Maraschino Cherry*

### Non Alcoholic Beverages

Fruit Juices  
Soft Drinks  
Sparkling and Still Water



From our hand picked selection of wines to our bespoke cocktail creations we'll ensure your guests fulfil the "drink" part of eat drink and be merry. Did we mention drinks?





Why not welcome your guests with a welcoming drink? We can arrange to have cocktails ready upon arrival.

## **DELUXE PACKAGE**

2hrs \$60 per person  
\$18 per additional hour per person

### **Beers**

Asahi, Tiger, Singha, Sapporo Draft

### **House Spirits and Mixers**

#### **Wines**

##### **Red Wine (Choose one)**

2020 Knappstein Shiraz Clare Valley - South Australia  
2020 Barone Sergio 'Eloro' - Sicily, Italy

##### **White Wine (Choose one)**

2021 J.Hofstätter 'Joseph' Gewürztraminer - Alto-Adige, Italy  
2020 Nardello 'Meridies' Soave Classico - Veneto, Italy

##### **Sparkling Wine**

NV Arras Blanc de blanc - Coal River, Tasmania

##### **Cocktails (2 choices)**

###### **Classic Cocktails**

Espresso Martini  
Cosmopolitan  
Margarita

###### **Tian38 Signature Cocktails**

Mui Mui

Blanco Tequila, Elderflower Liqueur, Lychee, Lime, Soda

Butterfly Effect

Gin, Creme de Violette, Butterfly Pea Tea, Maraschino, Lemon Juice

Mandarin Sour

Gin, Thyme Infused Cointreau, Mandarin Syrup, Lemon, Aquafaba, Orange Bitters

Tian Sling

Chilli and Shiitake Infused Vodka, Pineapple Juice, Tiki Bitters, Maraschino Cherry

##### **Non Alcoholic Beverages**

Fruit Juices  
Soft Drinks  
Sparkling and Still Water

# Terms and Conditions

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## Deposit, cancellation & minimum spend

A booking email and deposit are required to secure all reservations of 10 guests or more:

50 attendees is required to secure exclusive use reservations. The minimum spend is 50 booked guests multiplied by the package options and exclusive venue fee.

All deposits are non-refundable if the cancellation is:

- Prior to 14 days in advance of the reservation, the entire deposit can be returned as a gift voucher(s) or kept on account for use towards another event within 12 months.
- Within 14 days of the reservation, half the deposit can be returned as a gift voucher(s) or kept on account for use towards another event within 12 months.
- Within 7 days of the reservation the deposit is fully forfeited.

A \$200 deposit or 20% deposit, depending on the size of function payment may be made via eft, credit card or cash. The deposit is deducted from the final account, which must be settled by conclusion of the function. The minimum spend is the amount committed to food and beverage only. Additional items such as flowers and audio-visual hire are separate.

## Booking conditions

- We are able to hold a date tentatively for a period of seven days after which time, if a deposit has not been received, the date will be released.
- Commencement and conclusion times, guest dietary requirements, beverage arrangements, entertainment, audio-visual requirements, room setup and any other special requests must be confirmed at least seven days prior to the function.
- Final confirmation of guest numbers is to be made three days prior to the function. The agreed menu will be charged according to this number, or final attendance, whichever is greater.
- While the menus and beverage list provided are as accurate as possible, they are samples only, and are subject to change due to availability. Should changes be necessary, items of similar quality and style will be substituted.
- We reserve the right to book other events or general diners on the same table(s) on the condition that they vacate up to a half hour prior to your scheduled reservation time.
- Minimum time for beverage packages is 2 hours.
- All lunch events must conclude by 4:00pm.
- All dinner events must conclude by 11:30pm.
- For exclusive use of the venue, a minimum of 50 people are required. The following fees are applicable;
  - functions between 50 - 65 people, a venue fee of \$2000 is payable
  - functions between 66 - 75 people, a venue fee of \$1200 is payable
  - functions between 76 - 100 people (max), a venue fee of \$200 is payable



**350 Flinders Lane  
Melbourne, Victoria**

### **Lunch**

Monday - Friday  
11:30am - 3:00pm

### **Dinner**

Monday - Sunday  
5:00pm - 10:00pm

### **Public Holidays**

Please refer to our website and social media  
[@tian38melb](#)

### **Call us**

(03) 9629 7175

### **Email us**

[bookings@tian38.com.au](mailto:bookings@tian38.com.au)

### **Follow us**

[@Tian38Melb](#)

[www.tian38.com.au](http://www.tian38.com.au)



